

Am I Blue:

1.5 oz scotch, .5 verm, .25 luxardo,  
Dash bitters, Stir in glass w ice and  
strain into champagne flute, Top up w  
champagne (you should not need that  
much)

Bijou

Equal parts gin, sweet verm., green  
chartreuse. Salty green olive garnish.

Bankers Lunch

1 1/2 oz vodka, 1/2 oz dry vermouth, 1/2  
oz orange liqueur, 1 1/2 oz grapefruit  
juice, freshly squeezed. Shake with ice,  
strain: 1 grapefruit peel

Black Feather

2oz brandy, 1oz dry verm, 0.5 cointreau,  
dash ang. bitters, orange peel garnish,  
stirred, up.

Brooklyn

2 oz. rye, 1 oz. dry vermouth, .25 oz.  
Maraschino, 2 dash angostura, stir,  
strain, cherry garnish

Bronx

2 oz. gin, .25 oz. sweet verm, .25 oz. dry  
verm, 1 oz. OJ, dash orange bitters.  
Shake with ice, strain into chilled glass.

Contessa

equal parts gin, Aperol, and dry  
vermouth

Cynar Negroni

Equal parts Cynar, sweet vermouth, gin.  
Lemon garnish.

Death in the Afternoon

1.5 oz. absinthe, top with 4.5 oz  
champagne or until louche appears.  
Drink 5 if you are Hemingway.

Dorflinger

2 oz. gin  
1 oz. absinthe  
Shake with ice  
Add orange bitters to taste

Eastern

2 parts rye, 1 part sweet verm, 1 part  
triple sec, a bit less than 1 part lime  
juice. Shake w/ ice, up.

Grapefruit Negroni

1 long, wide slice of grapefruit peel, 2  
peeled ruby red grapefruit segments (or  
1 oz. fresh ruby red grapefruit juice), 1  
1/2 oz. gin, 1 oz. sweet vermouth, 1/2  
oz. Campari. Line OF glass with peel,  
ice. All else: shake with ice, strain into  
glass.

Greenpoint

2 oz. rye  
1/2 oz. yellow Chartreuse  
1/2 oz. sweet vermouth  
1 dash Angostura bitters  
1 dash orange bitters.  
Garnish: lemon twist.

Hemingway Daiquiri

2 oz. light rum  
.25 oz Luxardo  
.75 oz. grapefruit juice  
.5 oz. lime juice  
[.25 oz. simple syrup if desired –  
Hemingway did not use!]  
Shake with ice, strain into chilled glass.  
Cherry garnish.

Last Word

equal parts gin or mezcal, lime juice,  
maraschino, and green chartreuse, shake  
w/ ice, serve up

Little Italy  
(Manhattan+Cynar, hence name): 2 oz  
rye, .75 oz sweet verm, .5 oz cynar, stir  
w/ ice, serve up, cherry garnish

Manhattan  
2 oz. bourbon or rye  
1 oz. sweet vermouth  
2 dashes Angostura bitters  
1 dash orange bitters  
Garnish: brandied cherry

Old Pal  
Equal parts rye, campari, dry verm.  
Stirred, up. Lemon twist.

Pegu Club  
4 parts gin, 2 parts triple sec, 1 part lime  
juice, dash bitters, dash orange bitters,  
shake w/ ice, serve up

Red Hook  
2 oz. rye, .5 oz. Punt E Mes, .5 oz.  
Luxardo M, stir, strain, lemon twist,  
cherry

Satan's Whiskers  
equal pts gin, dry verm, sweet verm, and  
OJ. Half a part of triple sec. Dash or two  
orange bitters. Shake w/ ice, up.

Salty Dog  
2 oz gin or vodka or a combo, 3 oz  
grapefruit juice, salted rim. Ice filled  
highball glass.

Sazerac  
Absinthe, to rinse  
1 sugar cube  
1/2 teaspoon cold water  
3 dashes Peychaud's bitters  
2 dashes Angostura bitters  
1 1/4 oz. rye  
1 1/4 oz. cognac  
Garnish: lemon peel

Muddle sugar cube with water and  
bitters, add rye and cognac, stir with ice,  
strain into prepared class.

Shifting Sands  
1 1/2 oz gin, 2 tsp maraschino liqueur, 1  
1/2 oz fresh grapefruit juice, 1/4 oz fresh  
lemon juice. Shake with ice, strain into  
iced TC glass, club soda, to top, Garnish:  
grapefruit wedge

Sidecar  
3 parts cognac, 2 parts cointreau, 1 part  
lemon juice, lemon twist, shake w/ ice,  
up.

Toronto  
2 oz. Canadian rye whiskey  
1/4 oz. Fernet-Branca  
1/4 oz. simple syrup  
2 dashes Angostura bitters  
Garnish: orange twist

Vendome  
Eq. parts Dubonnet, dry verm, gin.

Vieux Carre  
3/4 oz. rye  
3/4 oz. cognac  
3/4 oz. sweet vermouth  
2 teaspoons Bénédictine  
4 dashes pimento bitters  
Garnish: maraschino cherry or lemon  
twist

Waldorf  
Absinthe, to rinse  
2 oz. rye  
3/4 oz. sweet vermouth  
3 dashes Angostura bitters  
Garnish: lemon twist (optional)